Russell Hobbs®

INSTRUCTIONS/WARRANTY

MODEL: RHSB 025
MULIT PURPOSE STICK BLENDER

INTRODUCTION
Thank you for purchasing the Russell Hobbs Stick blender. Each unit has been manufactured to ensure safety, reliability and ease of use. Before use, please read the instructions carefully and keep them for further reference. Should you pass the unit on, please ensure that you also pass the Instruction Manual on.

NOTE: USE EXTREME CARE WHEN HANDLING THE BLADE; DO NOT TOUCH THE BLADE WITH YOUR FINGER. THE BLADE IS SHARP AND CAUSE INJURY.

IMPORTANT SAFEGUARDS
When using your Russell Hobbs Stick Blender, basic precautions should always be followed including the following:

CAUTION: If blending 'solid' or 'sticky' ingredients, please use your blender for no longer than 30 seconds at a time. After blending for 30 seconds, switch your blender off for 10-15 minutes to avoid damaging the motor. If blending 'liquid' ingredients,please use your blender for no longer than a minute at a time. After blending for a minute, switch your blender off for 10-15 minutes to avoid damaging the motor. We suggest these usage times to help keep your product working for years to come."

1. Make sure the power used corresponds to the one indicated on the rating label.
2. Use the stick blender only for intended use as described in the instruction manual.
3. Avoid coming into contact with moving parts.
4. Do not immerse unit (the motor), plug or cord in water, or allow for liquid to come into contact with any part of the motor.
5. Close supervision is necessary when any appliance is used near children.
6. Operate the stick blender on a smooth level surface.
7. Never operate the stick blender with a damaged power cord or plug or after it has fallen or been damaged in any way.
8. Do not use outdoors.
9. Do not allow cord to touch hot surfaces.
10. To disconnect, grip plug and pull from wall outlet. Never pull on the cord.
11. The beaker (E) is microwave-proof.
12. Do not try to cover, extend or stretch the mains cable.
13. If this appliance is dropped or malfunctions during use, immediately turn the unit OFF and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
14. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not put your hand into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.

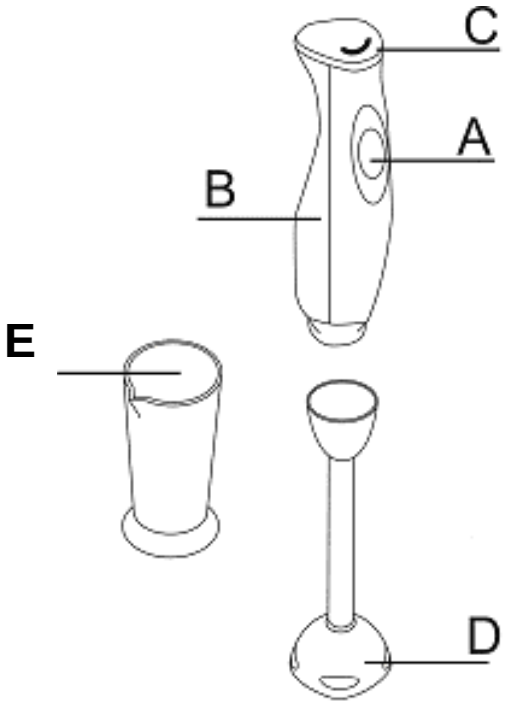
15. Never attempt to open any part or dismantle the controls. Responsibility for failure cannot be accepted if this instruction has been ignored.
16. This product is intended for household use only. Industrial or commercial use invalidates the warranty.
17. Use only original parts provided.
18. Switch OFF and remove the plug from the power outlet when: assembling, disassembling, cleaning and storing.
19. Use only attachments or accessories sold by the manufacturer.
20. Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
21. Never use for extended periods of time. The stick blender does its work in seconds.
22. Do not use beaker or any other type of container if is cracked or chipped.
23. When blending hot liquids, be careful they do not splatter by ensuring the blending arm placed into the mixer before starting use. Begin processing at a low speed.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

PARTS NAME AND LOCATION

A. ON/OFF Button
B. Motor body
C. Variable Speed control
D. Blending arm and blade
E. 600ml Beaker

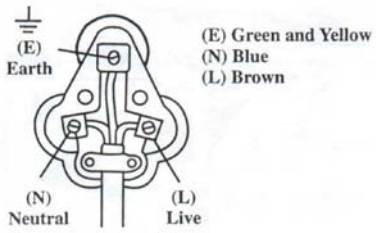


NOTE: Before first use clean all components. Rinse blender arm under cool water and rinse beaker in the same way. DO NOT IMMERSE OR ALLOW WATER TO TOUCH THE STICK BLANDER MOTOR.

PREPARATION FOR USE
Should the need arise to change the fitted/moulded plug, follow these instructions:

Mains (AC) Operation
This unit is designed to operate on 230V current only. Connecting to other power sources may damage the unit.

Connect three-pin plug as follows:
The wires in this mains lead are coloured in accordance with the following code: Green/Yellow = Earth Blue = Neutral Brown = Live



NOTE: This appliance is a class two product and as such does not have an Earth wire. Please follow the above instructions leaving out the connection for the Earth wire.

USING YOUR STICK BLENDER
The stick blender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well for mixing drinks and smoothies.

1. Take the stick blender out of the box and take off any protective wrappings.

REMEMBER NOT TO LEAVE PROTECTIVE PACKAGING LYING AROUND, AS IT COULD BE DANGEROUS AROUND INFANTS.

2. Before first use, the blending arm should be cleaned with moist cloth or rinsed under the tap. Make sure the unit is unplugged before doing this.
3. Attached the blending arm onto the motor body in a clockwise position by aligning drawings at the back of the motor body, until a 'click' sound is heard and the two parts are locked together.
4. Ensure the stick blender is unplugged and the speed control is set to "0".
5. Put the ingredients into the mixing bowl provided or a different durable bowl, which is sufficiently tall and wide to avoid splashing.
6. Plug the unit into the mains power supply.
7. Dip the blending arm with blade as deep as possible into the mixer.

NOTE: Do not immerse the stick blender in food or liquid above the "MAX" indictor line.

8. Press and hold on the speed button to operate the unit.
9. We recommend first starting on a low speed and increasing the speed as needed, depending on the desired consistency of the food stuff being processed.
10. Work the stick blender through the ingredients with a gentle circular motion, and up and down movement.

NOTE: Do not operate the stick blender before inserting it into the food being mixed.

11. When you have finished using your stick blender, unplug the appliance and remove the blending arm by holding the motor body and turning the foot in an anti-clock wise direction.
12. Clean the unit and the attachments thoroughly.

CAUTION: Do not use the stick blender for more than 30 seconds at a time as this may cause overheating and product failure. Rather let the stick blender cool down for 10-15 minutes after each 30 seconds usage.

SETTING THE VARIABLE SPEED

You can adjust the speed at which the stick blender operates.
Use LOW speed setting for thicker consistency. Use the HIGH speed setting for finer consistency.
Place the blending arm into the mixer to be processed. Make sure the ON/OFF button is not being pressed.
Set the desired speed and follow the instruction for use above.
When activating variable speed control (C), the processing speed corresponds to the setting of speed-regulated knob. The higher (when the speed selector is moved to the left) the setting, the faster the chopping results.

You can adjust the speed while using the beaker or any vassal for that matter, even directly in the saucepan while cooking (so long as the food stuff is not too hot!!!)

SUGGESTIONS FOR USE

- Move the blending arm gently around the mixture to ensure uniform results.
- If you want to clean the sides and base of the utensil/container with a hand-held utensil, first switch the machine OFF.
- To avoid unnecessary splashing, immerse the blending arm into mixture before switching the appliance ON.
- The speed can be adjusted at any time. First, release the ON/OFF button, and then adjust the speed. For thicker mixtures, a low speed is recommended. For fine consistency, use the high-speed settings.

CLEANING

NOTE: Use extreme care when handling the blade at the bottom of the blending arm. Do not touch the blade with your fingers. The blade is very sharp and can cause injury.

- Make sure the unit is unplugged from the main power supply.
- Disconnect the blending tool from the motor.
- It is much easier to clean the accessories directly after their use. Wash in warm, soapy water, rinse and dry well.
- The beaker must be washed with luke warm water.
- The body of the stick blender can be cleaned with a damp cloth, and must immediately be buffed with a dry cloth.
- The blending arm can be washed in warm soapy water or can be washed in the dishwasher.
- To remove stubborn spots, wipe the surfaces with a piece of cloth slightly dampened in soapy water or a mild non-abrasive cleaner. Follow with a clean damp cloth.
- When processing foods with colour (e.g. carrots), the parts of the appliance may become discoloured. Wipe these parts with vegetable oil before placing them in the dishwasher.
- Do not use any abrasive cleaning material to clean any part of the stick blender, as it will harm the exterior.
- Store in a cool dry place.

CAUTION: The stick blender motor should never be submerged in water or held under a running tap. To clean, simply wipe with a damp cloth and dry thoroughly.

RECIPES

STRAWBERRY SHAKE
½ Cup vanilla ice cream
½ Cup milk
½ Cup fresh strawberries (Other type of fruit can be used such as: peaches, pineapple, banana)
1 ½ Tablespoons powdered sugar

1. Attach the blending arm to the motor body
2. Place ingredients into the mixing bowl.
3. Blend on the HIGH speed for 25-30 seconds.

Makes one shake

MAYONNAISE
200-250 ml oil
1 egg (yolk and white)
1 tbsp. lemon juice or vinegar
Salt and pepper to taste

Put all ingredients into the beaker according to the above-mentioned order. Introduce the stick blender to the base of the beaker. Pressing the On/Off switch, keep the stick blender in this position until the oil emulsifies, Then, without switching off, slowly move it up and down until the mayonnaise is well combined.

BUTTERNUT SQUASH & APPLE SOUP WITH CHESTNUTS

To speed preparation, this recipe calls for prepared butternut squash puree. A garnish of lightly sweetened whipped cream and chopped roasted chestnuts adds richness and texture to the soup. For tips on roasting chestnuts, click on the link at right.

Ingredients:
2 Tbs. unsalted butter
1 yellow onion, thinly sliced
2 Golden Delicious apples, peeled, cored and thinly sliced
1 jar (32 oz.) butternut squash puree
2 1/2 to 3 cups chicken stock
1 large bay leaf
2 tsp. salt, plus more, to taste
1/2 cup heavy cream

Freshly ground pepper, to taste
1/2 cup heavy cream, whipped until just thickened (optional)
12 fresh chestnuts, roasted, peeled and roughly chopped

Directions:

In a small stockpot over medium heat, melt the butter. Add the onion and apples and cook, stirring occasionally, until softened, about 10 minutes. Stir in the butternut squash puree, 2 1/2 cups of the stock, the bay leaf and the 2 tsp. salt. Bring to a simmer, reduce the heat to medium-low and cook, stirring occasionally, about 30 minutes. Remove the bay leaf and discard.

Using an stick blender, puree the soup in the pot until smooth. Pour through a fine-mesh sieve set over a clean stockpot. Stir in the cream and add more stock to reach the desired consistency. Season with salt and pepper. Reheat the soup gently to serving temperature.

Ladle the soup into warmed bowls. Garnish each serving with a swirl of whipped cream and sprinkle with chestnuts. Serve immediately. Serves 6.

BUTTERNUT SQUASH SOUP WITH HAZELNUT AND CREAM

Be sure to toast and skin the hazelnuts before adding them to the cream. Toasting brings out the rich flavor of the nuts and loosens the skins, which can taste bitter. Place the nuts in a dry fry pan over medium heat and toast, shaking the pan or stirring occasionally, until the nuts are fragrant, 10 to 15 minutes. Or spread the nuts in a single layer on a baking sheet and toast in a 325°F oven, stirring occasionally, for 10 to 15 minutes. While the nuts are still warm, wrap them in a kitchen towel and rub vigorously to remove the skins. It's OK if a few bits of skin still cling to the nuts.

Ingredients:

1/3 cup heavy cream
2 Tbs. finely chopped toasted hazelnuts
Salt and freshly ground pepper, to taste
2 Tbs. unsalted butter
1 yellow onion, chopped
2 cups unsalted chicken stock, warmed, plus more as needed
1 jar (17 oz.) butternut squash puree

Freshly grated nutmeg, to taste

Directions:

In a saucepan over medium heat, warm the cream until steam starts to rise. Remove from the heat, add the hazelnuts and let cool. Season with salt and pepper. Refrigerate for 1 hour.

In a soup pot over medium heat, melt the butter. Add the onion and sauté, stirring occasionally, until tender and translucent, 4 to 6 minutes. Add the 2 cups stock and the squash puree and bring to a simmer, stirring, then reduce the heat to medium-low. Cook, stirring, for 12 to 15 minutes. Using a stick blender or , puree the soup, adding more stock if the soup is too thick. Season with salt, pepper and nutmeg.

Whisk the hazelnut cream until lightly foamy. Ladle the soup into warmed bowls and top each serving with the hazelnut cream. Serves 4.

ASPARAGUS SOUP

For an ultra smooth soup, strain it through a fine sieve, or a conical strainer that is a favorite in restaurant kitchens. A pestle is used to push the food through the fine-mesh perforations of the sieve.

Ingredients:

1 1/2lb. asparagus
4 Tbs. (1/2 stick) plus 2 tsp. unsalted butter
1 yellow onion, diced
3 garlic cloves, minced
1/4 cup dry vermouth
3 cups chicken stock, plus more as needed
Salt and freshly ground pepper, to taste
3/4 cup heavy cream

Directions:

Snap off the tough stem ends from the asparagus spears. Cut the tips off 8 of the spears into 2-inch lengths. Set the tips aside. Chop the remaining asparagus into 1-inch pieces.

In a heavy soup pot over medium heat, melt the 4 Tbs. (1⁄2 stick)

butter. Add the onion and garlic and sauté, stirring occasionally, until tender and translucent, 3 to 4 minutes. Add the vermouth and cook until most of the liquid has evaporated. Add the chopped asparagus and the 3 cups stock. Season with salt and pepper. Bring to a simmer, then reduce the heat to medium-low. Cover and cook until the asparagus is tender, about 20 minutes.

Using an stick blender, puree the soup until smooth, about 2 minutes. Pass the soup through a fine sieve into a clean saucepan. Stir in the cream plus more stock if needed to reach the desired consistency. Season with salt and pepper. Set the pan over low heat and reheat the soup to serving temperature.

In a small sauté pan over medium heat, melt the 2 tsp. butter. Add the reserved asparagus tips and cook until just tender, about 2 minutes. Ladle the soup into warmed bowls, garnish with the asparagus tips and serve immediately. Serves 4.

PROBLEM SOLVING

There are no user serviceable parts in this appliance. If the appliance is not operating correctly, please check that:

1 You have followed the instructions correctly.
2. The unit has been wired correctly and the wall socket is switched on.
3. You did not run the machine for longer then 30 seconds. As this would cause the motor to overheat.
4. Is the blending arm securely locked in place onto the motor body.
5. The mains power supply is ON.
6. You have not operated the unit for longer periods than specified time, causing the motor to overheat.

If the appliance still does not work:
In the first instance, consult your retailer for possible repair or replacement. If your retailer fails to solve your problem and you need to return the appliance, make sure that:

1. The unit is packed carefully, complete in its original packaging.
2. Proof of purchase is attached.
3. Give the reason why you are returning it.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agents in order to avoid a hazard.

SERVICE
If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliances Pty Ltd Service Centre. Servicing outside the warranty period is still available however this will be chargeable.

PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE

IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.

W A R R A N T Y

Amalgamated Appliances (Pty) Limited ("the Supplier") warrants to the original purchaser of this product ("the Customer") that this product will be free of defects in material and workmanship which under normal, personal, family or household purpose manifest themselves within a period of 365 days from the date of purchase or in respect of commercial or professional purposes, manifest themselves within a period of 90 days from the date of purchase. Any claim in terms of the warranty must be supported by a proof of purchase. If such proof is not available, then notwithstanding anything to the contrary herein, the Supplier's normal charge for service and/or spares will be payable by the Customer upon collection of the repaired product. If a claim is made in terms of the aforesaid warranty within the first 7 days from the date of purchase, the faulty product will be exchanged (provided that the product is in its original packaging with all accessories). Failing return of the product within 7 days, the Supplier's liability shall be limited on return to the Supplier of the product or parts thereof, to the replacement or repair (in the sole discretion of the Supplier, or its duly authorised service dealer) of the product to eliminate any defect in workmanship or materials found to be due exclusively to any acts or omissions on the parts of the Suppliers, of which defects the Supplier shall have been notified in writing by the Customer within the aforesaid warranty period. The warranty provided herein and the obligations of the Supplier as aforesaid are in lieu of, and the Customer waives, all other warranties, guarantees, conditions or liabilities, express or implied, arising by law or otherwise, including without limitation, any obligation of the Supplier in respect of any injury, loss or damage (direct, indirect or consequential) arising out of the use of, or inability to use, this product and whether or not

occasioned by the Supplier's negligence (gross or otherwise) or any act or omission on its part. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, abuse or any non-authorised modification of the product. The warranty does not include replacement of light bulbs, heater bars, paper bags or any glass, plastic bowl or jug or other expendables. During the warranty period the product should be taken to a service centre of the Supplier or one of its duly authorised service agents. The Supplier neither assumes nor authorises any other person to assume for it, any additional liability in connection with the sale or servicing of its products.

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